

# B R U N C H M E N U

## Twenty First

### APPETIZERS

#### WAKE AND BACON \$26

Half Pound Hanging Candied Bacon  
Over Crispy Hashbrowns

#### SUGAR DUSTED BEIGNETS \$15

New Orleans Style Beignets / Powdered  
Sugar / Gingerbread Butter

Upgrade to Our Signature Tree & Sparkler!  
+\$5

#### THE HEADLINER \$24

Red Velvet Churro Waffles / Fried Chicken /  
Cream Cheese Icing / Syrup

Served in Cowboy Boot Bouquet

#### DEVILED EGGS \$14

Cream Cheese / Dijon / House-Made  
Pickles / Crispy Prosciutto / Chili Oil

#### STUFFED HASHBROWNS \$16

Boursin / Bacon / Chives / Jalapeno Crema

#### SKILLET CORNBREAD \$12

Jalapeno Cornbread / Honey  
Drizzle / Maldon Salt

### TOWERS

#### GIRL DINNER \$35

Caesar Salad & Truffle Frites  
Fried in Beef Tallow

#### CLASSIC BREAKFAST \$54

Choice of Sunny Side or Scrambled Eggs / Bacon  
/ Chicken Sausage / Hashbrowns / Biscuits

### SALADS

#### BLACKENED SALMON CAESAR \$23

Blackened Salmon / Crisp Romaine  
/ Croutons / Grated Parmesan /  
Caesar Dressing

#### STRAWBERRY & ARUGULA \$15

Crisp Arugula / Fresh Strawberries /  
Candied Walnuts / Crumbled Cheese /  
Sweet Chili Vinaigrette

### ENTREES

#### SHORT RIB HASH \$27

Braised Short Rib / Sunny Side Egg /  
Hashbrowns / Chimichurri

#### MONTE CRISTO \$19

Black Forest Ham / Swiss / Dijon / Sourdough /  
Powdered Sugar / Blackberry Preserves

#### SEASONAL FRENCH TOAST \$18

Brioche / Seasonal Fruit / Rosemary Blackberry Syrup

#### SHRIMP AND GRITS \$27

U10 Shrimp / Chorizo / Garlic Cheese Grits /  
Creole Cream Sauce

#### POKE BOWL \$23

Ahi Tuna / Edamame / Mandarin / Pickled Red  
Onion / Avocado / Seaweed / Cucumber /  
Ginger / Spicy Mayo

#### BREAKFAST BURRITO \$17

Chorizo / Scrambled Eggs / Aged Cheddar /  
Roasted Peppers / Hashbrowns

#### HANGOVER SMASHBURGER \$23

2 Wagyu Smash Patties / Bacon / Cheddar /  
Sweet Chili Aioli / Blackened Fries

Add Sunny Side Egg \$3

#### BISCUITS AND GRAVY \$16

Buttermilk Biscuits / Black Pepper Sausage Gravy  
/ Crispy Hashbrowns

Add Two Sunny Side Eggs \$5

### A LA CARTE

BISCUITS (2) \$7

GARLIC CHEDDAR GRITS \$8

TWO EGGS \$5

SEASONAL FRUIT CUP \$7

BACON \$7

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.

# BRUNCH MENU

## Twenty First

TO SHARE

**DO IT FOR THE PLOT \$119**  
High Ground Vodka / Borghetti / Espresso / Demerara  
Serves 6-8

**ICEBREAKER \$38**  
Ole Smoky Sour Blue Raspberry / Pink Redbull  
Serves 6 | Shot Tray

**POOLSIDE GOSSIP \$90**  
Grey Goose Pear / Passion Fruit / Mint / Lime / Soda  
Serves 6-8

**HUGO SPRITZ \$41**  
St. Germain / Sauvignon Blanc / Mint / Lime  
Serves 2-4

### FAVORITES

**CHAMBONGS \$10 FOR 2**

**DAY PASS \$34**

Endless refills Mimosas & Bloody Marys  
*Upgrade to Veuve Clicquot \$75*  
(2 Hour Max, Must Order Entree)

**21ST BLOODY \$17**

Tanteo Habanero Tequila / Signature Mix / Moonshine Pickle / Candied Bacon / Stuffed Olives

### COCKTAILS

**OFFSHORE ACCOUNT \$16**

Patron Silver / Strawberry / Chamoy / Lime

**AGAINST THE CURRENT \$17**

Moletto Tomato Gin / St. Germain / Cucumber / Mint / Citrus

**ISLE OF PASSION \$16**

Grey Goose Pear / Passion Fruit / Mint / Lime / Soda

**4AM IN OAXACA \$15**

Cazadores Blanco / Aperol / Pineapple / Lemon

**SEVEN DAY WEEKEND \$15**

Buffalo Trace / Raspberry / Lime / Ginger Beer

**RESORT STATE OF MIND \$17**

Bacardi Coconut / Green Chartreuse / Coco Lopez / Pineapple / Lime

**ICE ICE BABY**

Ole Smoky Sour Blue Raspberry / Pink Redbull

**CEASE AND DESIST**

Deep Eddy Lemon / Passion Fruit / Cranberry

SHOTS \$9

**TIPSY AFFOGATO**

Mascarpone Gelato / Chica Chida Peanut Butter Tequila / Hot Espresso

**FLUFFED AND CAFFEINATED**

Toasted Marshmallow Syrup / Iced Espresso / Milk / Marshmallows

COFFEE \$12

### MOCKTAILS

**RHINESTONE COWBOY\* \$11**

Coconut / Blood Orange / Orgeat / Citrus

**CHERRY COLA BOMBSHELL \$10**

Diet Coke / Cherry Syrup and Foam

**GOLDEN HOUR RECHARGE \$11**

Fresh Mint / Passion Fruit / Lime / Sparkling Water

**RASPBERRY SOCIAL \$10**

Raspberry Syrup / Fresh Citrus / Sparkling Lemonade

### SIGNATURE MIMOSAS

**CARRIBEAN \$12**

Passion Fruit Liqueur / House Bubbles

**FRENCH \$12**

Chambord / Pineapple / House Bubbles

**BELLINI \$11**

White Peach Puree / House Bubbles

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